



BIG WESSER
RIVERSIDE PUB

FOOD MENU

SPECIALS *Served with Kettle Chips*

Pulled Chicken Sandwich • \$16.95

Slow-roasted pulled chicken seasoned with our house rub, topped with housemade coleslaw.

Big Wesser “Smash” Burger • \$14.95

Quarter pound burger topped with American cheese, grilled onions, lettuce, tomato and served on a potato bun.

Add patty \$5 • Add chili (4oz.) \$3

Sherpa Wrap • \$14

Whole grain brown rice, lentils, and barley topped with seasonal vegetables and soy-ginger sauce and wrapped in a spinach tortilla.

Add Protein: Grilled chicken, BBQ pulled pork, house-made black bean hummus, or brisket beef chili for **\$7**

STARTERS • \$9

Chips & Queso or Black Bean Hummus

Topped with Green Onions

Beef Brisket Chili 12oz.

Chicken Enchilada Soup

PLATES • \$16.95 *Served with Kettle Chips*

NOC Pulled BBQ Pork Sandwich

Smoked BBQ pork, house-made slaw, sweet BBQ sauce.

Carolina Slaw Dog

¼ lb. Nathan's all-beef hot dog loaded with brisket beef chili, house-made slaw, queso.

Fontana Chicken Sandwich

Grilled chicken sandwich topped with cheddar cheese, bacon, lettuce, tomato.

🌱 Black Bean Burger

Black bean patty, lettuce, tomato.

HOUSE RECIPE SIDES • \$6

Traditional Cole Slaw

Smokehouse White Cheddar Mac-n-Cheese

House Made Black Bean Hummus

Broccoli Cheddar Pasta Salad

CLASS III COMBO • \$17

BBQ Pork Sliders + Mountain Time Lager

2 Big Wesser BBQ pork sliders topped with pineapple and sweet BBQ sauce with a 16oz. draft Mountain Time Lager.

SHAKER SALADS

Garden Salad • \$14

Mixed greens, red onion, diced tomato, green pepper, parmesan cheese – choice of dressing.

Border Salad • \$16

Mixed greens, roasted corn, poblano peppers, queso, crispy onions – served with ranch dressing

Smash Burger Salad • \$17

Iceberg lettuce, red onions, tomatoes, cheddar cheese, and dill pickles with a smash burger patty – served with 1000 Island dressing

Nantahala Harvest Salad • \$17

Mixed greens, quinoa & couscous blend, blueberries, feta, almonds – served with white balsamic vinaigrette

Add Protein: Grilled chicken, BBQ pulled pork, or house-made black bean hummus for **\$5**

KIDS MEAL • \$10 *Served with Kettle Chips & Drink*

All-Beef Hot Dog

Grilled Cheese

Mac-n-Cheese *add 2oz. chicken for \$2.50*

DESSERTS

Key Lime Pie • \$7

Ice Cream Sandwich • \$6

DRINKS

Proudly Serving *Coca-Cola*® Products • \$4

Dasani Bottled Water • \$3 16oz. | **\$4** 20oz.

Body Armor • \$4.50

Gold Peak Sweet or Unsweet Tea • \$.50

ORDER AT BAR



BIG WESSER
RIVERSIDE PUB

DRINK MENU

DRAFT BEER • \$7.5

New Belgium Brewing • Asheville, NC

Mountain Time Lager 4.4% ABV

Voodoo Ranger Juicy Haze IPA 7.5% ABV

Voodoo Ranger 1985 Mango IPA 6.7% ABV

Fat Tire Ale 5.2% ABV

Sierra Nevada • Mills River, NC

Hazy Lil' Thing 6.7% ABV

Sunny Lil' Thing Citrus Wheat Ale 5.0% ABV

Pale Ale 5.6% ABV

Sweet Water Brewing • Atlanta, GA

420 Extra Pale Ale 5.7% ABV

Highland Brewing • Asheville, NC

Gaelic Red Ale 5.5% ABV

Innovation Brewing • Sylva, NC

Hoppy Camper IPA 6.3% ABV

Mountain Layers Berwery • Bryson City, NC

Hazel Creek Blonde Ale 5.1% ABV

Elk Watch Stout 5.2% ABV

DRAFT CIDER • \$9

Flat Rock Cider Co. • Hendersonville, NC

Semi-Tart Blackberry 6.0% ABV

CANNED BEER

Domestic • \$7

Bud Light 5.0% ABV

Pabst Blue Ribbon (16oz.) 4.2% ABV

Coors Light 4.2% ABV

Michelob Ultra 4.2% ABV

Ginger's Revenge • \$8

Original Ginger Beer 5.2% ABV

Bell's Brewing • \$7.5

Two Hearted IPA 7.0% ABV

New Belgium Brewing

Fruit Smash Hard Seltzer 4.7% • \$7

Pink Lemonade • Berry Blast • Tropical Mango • Citrus Punch

Voodoo Ranger Hard Charged Tea 7.0% • \$7.5

Peach • Half & Half • Lemon • Razz Pop

Dominga Grapefruit Paloma Ale 8.0% • \$7.5

Voodoo Ranger Imperial IPA (19oz) 9.0% • \$10.5

Voodoo Ranger Juice Force (19oz) 9.5% • \$10.5

Voodoo Ranger Tropic Force (19oz) 9.5% • \$10.5

Voodoo Ranger Fruit Force (19oz) 9.5% • \$10.5

SPECIALTY COCKTAILS • \$14.75

Sunset Margarita

House Tequila, Triple Sec, Sweet & Sour Mix, Orange Juice, Grenadine, Lime & Orange Garnish

Mountain Mama

House Rum, Coconut Rum, Pineapple Juice, Orange Juice, Grenadine, Cherry Garnish

Blue Ridge Bloody Mary

House Vodka, Charleston, Hickory-Smoked Sea Salt, Candied Bacon, Olive Garnish, Rimmed with Hickory Smoked Sea Salt

Raging Ranch Water

House Tequila, Grand Marnier, Honey, Cranberry Juice, Topo Chico Sparkling Water, Lime Garnish

Smokey Mountain Whiskey Mule

House Whiskey, Ginger Beer, Brown Sugar Syrup, Chipotle, Candied Bacon

Elderflower Royale

Seagram's Gin, St. Elder Elderflower Liqueur, Simply Syrup, Lemon, Sparkling Wine

WINE 9oz. Glass | Bottle

Bubbles • \$11 | \$34

Wycliff Brut Champagne

Chardonnay • \$13 | \$35

Line 39 Wine, California

Pinot Grigio • \$12 | \$32

Mezzacorona

Rosé • \$11 | \$30

Line 39 Wine, California

House Red Blend • \$11 | \$32

Line 39 Wine, California

Cabernet • \$13 | \$35

Line 39 Wine, California

NON-ALCOHOLIC BEER • \$7

Lagunitas

Hoppy Refresher 0.0% ABV

Sierra Nevada Brewing

Trail Pass IPA 0.0% ABV

ORDER AT BAR